

Coconut Macaroons



Ingredients:

- 14 ounces sweetened shredded coconut
- 12 ounces sweetened condensed milk
- 4 ounces bittersweet chocolate
- 2 egg whites
- 1/4 cup heavy cream
- 1 teaspoon vanilla extract
- 1/4 teaspoon kosher salt

Directions:

- 1) Preheat your oven to 350 degrees and line a baking sheet with parchment paper.
- 2) In a large mixing bowl, combine the coconut, condensed milk, and vanilla.
- 3) In a smaller mixing bowl, beat the egg whites and the salt with a hand mixer until firm peaks form.
- 4) Fold the egg whites into the coconut mixture.
- 5) Drop tablespoon sized mounds of the coconut mixture onto the parchment paper an inch apart. Place the tray in the oven and bake for 25-30 minutes until the cookies are firm and slightly browned.
- 6) Remove the cookies from the oven and place them on a wire rack to cool thoroughly.
- 7) When the cookies are cool, melt the chocolate over a double boiler and add the cream. Stir until smooth.
- 8) Dip the bottom of each cookie in the melted chocolate and return them to the parchment lined baking tray. Decorate the cookies with additional chocolate if desired.
- 9) Place the baking tray in the refrigerator for 5 to 10 minutes until the chocolate is set.
- 10) Store the cookies in an airtight container in the refrigerator until you're ready to serve them.